

ICONIC SRG VENUES UP TO
50% OFF

3-COURSE MENU & SIDES

\$55pp

ADD ON

STONE-BAKED SOURDOUGH, Coppertree Farms butter - 12
MARINATED OLIVES (ve, gf) - 12
POLENTA FRIES, gorgonzola & pear dip (gf, v) - 21
CORN RIBS, plant-based chipotle mayo, lemon (ve, gf) - 18
THOUSAND LAYER HALLOUMI, filo pastry, ghee, oregano, lemon (v) - 8.5

ENTREE

CRAB CROQUETTES Salmon mousseline, chives, citrus emulsion
ARANCINI BOSCAIOLA Pulled beef cheek, truffle mayo, parmesan
CURRIED BRUSSELS SPROUTS Coconut milk, shallot, crispy onion (ve, df, gf)

MAIN

DAINTREE BARRAMUNDI Eggplant, capsicum, parsley, crispy enoki (df, gf)
PORK SCOTCH FILLET Cauliflower purée, purple cabbage, mint (gf)
BUTTERNUT PUMPKIN Greek yoghurt, feta, honey, pepitas, sumac (v - ve option)

SIDES

FRIES, Aioli (df)
GARDEN SALAD (ve, df, gf)

DESSERT

BASQUE PISTACHIO CHEESECAKE Vanilla ice cream (v)
CHOCOLATE MOUSSE Mint gel, strawberry sorbet (v, gf)
SELECTION OF SORBETS (ve, gf)

RIPPLES
LITTLE MANLY

(v) vegetarian (gf) gluten-free (df) dairy-free (s) sesame (ve) vegan (n) contains nuts. Menus are subject to change without notice. Patrons with allergies or dietary requirements, please inform your wait staff prior to ordering. A 10% weekend surcharge applies on Saturdays and Sundays. All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee.